

A menu for the middle of the table

To start small bites to get you started

House baked bread, smoked butter	8
Steamed bun, char siu pork, cucumber, mint, onion	5
Steamed bun, spiced chicken, pickled slaw	5
Thai fish cakes, daikon, nam prik pao	14
Roasted bone marrow, onion, gremolata, jus	10
Hervey Bay scallop ceviche, smoked avocado, chickpea, cucumber	18

A little more tasting plates that capture the season and our surrounds

Local baby squid, Szechuan pepper, wasabi mayonnaise	22
Beetroot, liquorice, chocolate, labneh	22
Goats cheese tortellini, carrot, onion	24
Salmon, soured cream, cucumber, shallots	26
Fraser Island king prawns, chilli, garlic, sesame	32
Beef cheek, cauliflower, gremolata, jus	34

Larger abundant servings of our favourite proteins

Masterstock braised short ribs, tomato pickle	Approx 400g	28
	Approx 800g	54
Thai spiced chicken, cashew puree	Half	24
	Whole	46
Slow roasted lamb shoulder, caramelised yoghurt	Approx 950g	56

On The Side seasonal bowls to accompany your meal

Shoestring fries, rosemary aioli	8
Cauliflower, torched grapes, harissa yoghurt	12
Aged carrots, ricotta, roasted peanuts	12
Green beans, almonds, lemon	11
Roast sweet potatoes, coriander, chilli, shallots	10
Rocket, pear, walnuts, parmesan	11
Barley, cucumber, lemon, mint, fetta	11

Feasting menus available for tables of 6 and up start from \$30/head, just ask your waiter for more details. Kids menu available on request.

To Finish

Lemon, meringue, walnut, ricotta	13
Date pudding, miso, passionfruit ice cream	14
Chocolate cake, cultured cream cheese, cherry, chocolate mousse	17
Woombye triple cream brie cheesecake, oat, rhubarb, orange	20

Cheese Board, Fig Paste, Lavosh & Water Crackers

One Cheese 12

Two Cheeses 22

Three Cheeses 32

Cheeses change daily, please ask your waiter for more details.

Dessert Cocktails

Espresso Martini- Stolichnaya Vodka, Kahlua, Espresso Shaken & Served Straight Up 16

Rum Spiked Hot Chocolate- Captain Morgan Dark Rum, Cinnamon, Murray River Pink Salt, Marshmallow 16

Dessert & Fortified Wines (60ml)

2015 Frogmore Creek, Iced Riesling, Tasmania	9
Galway Pipe, Grand Tawny, South Australia	8.5
Penfolds, Grandfather, Tawny, South Australia	20
De Bortoli, Show Liqueur, Muscat, New South Wales	9
De Bortoli, Black Noble, New South Wales	15
Barbadillo, Pedro Ximenez, Spain	8

Minimalist Coffee Roasters- served w Burton's Fraser Coast Milk

Flat White, Cappuccino, Latte, Long Black, Macchiato, Espresso, Piccolo 4

Hot Chocolate 5

Mug +1 Soy+ .5

Affogato – Vanilla bean ice cream, espresso, chocolate almond wafer 10

Add Baileys, Frangelico or Drambuie 16.5

Teadrop Teas

English Breakfast, Supreme Earl Grey, Spring Green, Peppermint, Chamomile, Malabar Chai (infused with milk +1) Pot For One 4